PATENT COOPERATION TREATY

PCT

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

(Chapter II of the Patent Cooperation Treaty)

(PCT Article 36 and Rule 70)

1	licant's or agent's fil 647-WO-03	e reference	FOR FURTHER A	ACTION	See Form PCT/PEA/416	
International application No. PCT/IL2004/000961			International filing date 21.10.2004	(day/month/year)	Priority date (day/month/year) 22.10.2003	
			ational classification and 11C3/10, A23C11 <i>I</i> 0			
1 ''	Applicant ENZYMOTEC LTD.					
1.	This report is th Authority under	e international prel Article 35 and tran	liminary examination ismitted to the applica	eport, established by nt according to Article	this International Preliminary Examining. 36.	
2.	This REPORT of	consists of a total o	f 10 sheets, including	this cover sheet.		
3.	This report is al	so accompanied by	y ANNEXES, compris	ing:		
				eau) a total of 2 shee		
	and	ets of the description for sheets containing the inistruction in the struction in the struc	ig rectifications author	ings which have been ized by this Authority	amended and are the basis of this report (see Rule 70.16 and Section 607 of the	
	Deyc	ets which supersed and the disclosure i plemental Box.	e earlier sheets, but win the international ap	vhich this Authority co plication as filed, as in	nsiders contain an amendment that goes dicated in item 4 of Box No. I and the	
	sequenc	e iistinu anwor tabi	es related thereto, in	indicate type and num computer readable for 02 of the Administrativ	ber of electronic carrier(s)) , containing a m only, as indicated in the Supplemental e Instructions).	
4.	This report conta	ains indications rel	ating to the following	tems:		
	☑ Box No. I	Basis of the opin	ion			
i	☐ Box No. II	Priority				
	☐ Box No. III	Non-establishme	nt of opinion with rega	ard to novelty, inventiv	e step and industrial applicability	
'	☐ Box No. IV	Lack of unity of in	nvention			
	⊠ Box No. V	Reasoned staten applicability; citat	nent under Article 35(ions and explanations	with regard to novel s supporting such state	lty, inventive step or industrial ement	
	Box No. VI	Certain documen			-	
	☐ Box No. VII		n the international app		•	
	Box No. VIII	Certain observati	ons on the internatior	al application		
Date	Date of submission of the demand			Date of completion of	this report	
21.0	8.2005			07.02.2006		
Name	and mailing addres	ss of the international		Authorized Officer		
European Patent Office D-80298 Munich Tel. +49 89 2399 - 0 Tx: 523656 epmu d Fax: +49 89 2399 - 4465				Groh, B Telephone No. +49 89	2399.7855	
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INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/IL2004/000961

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_	Воз	x No. I	Basis of the report				
1. With reg		h regard d, unless	o the language , this report is based on the international application in the language in which it wo otherwise indicated under this item.				
		which is inter	ort is based on translations from the original language into the following language, the language of a translation furnished for the purposes of: ational search (under Rules 12.3 and 23.1(b)) sation of the international application (under Rule 12.4) ational preliminary examination (under Rules 55.2 and/or 55.3)				
2.	hav	With regard to the elements* of the international application, this report is based on (replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report):					
	Des	cription,	'ages				
	1-20	ס	as originally filed				
	Clai	lms, Num	ers				
	1-12	2	received on 23.08.2005 with letter of 22.08.2005				
		a seque	ce listing and/or any related table(s) - see Supplemental Box Relating to Sequence Listing				
3. ⊠	\boxtimes	The amendments have resulted in the cancellation of:					
			escription, pages				
			aims, Nos. 13-15 awings, sheets/figs				
			equence listing (specify):				
		□ any t	ble(s) related to sequence listing (specify):				
4.	□ had Sup	not beer	ort has been established as if (some of) the amendments annexed to this report and listed below made, since they have been considered to go beyond the disclosure as filed, as indicated in the Box (Rule 70.2(c)).				
			escription, pages				
			aims, Nos. awings, sheets/figs				
		☐ the s	quence listing (specify):				
		□ any t	ble(s) related to sequence listing (specify):				
	*	If ite	4 applies, some or all of these sheets may be marked "superseded."				

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/L2004/000961

Box No. V Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)

Yes: Claims

No: Claims

1-12

Inventive step (IS)

Yes: Claims

No: Claims

1-12

Industrial applicability (IA)

Yes: Claims

1-12

No: Claims

2. Citations and explanations (Rule 70.7):

see separate sheet

Re Item V

Reference is made to the following documents:

- D1: DATABASE MEDLINE [Online] US NATIONAL LIBRARY OF MEDICINE (NLM), BETHESDA, MD, US; 15 November 1997 (1997-11-15), CADOGAN J ET AL: "Milk intake and bone mineral acquisition in adolescent girls: randomised, controlled intervention trial." XP002315046 Database accession no. NLM9390050
- D2: DATABASE MEDLINE [Online] US NATIONAL LIBRARY OF MEDICINE (NLM), Bethesda, MD, US; October 2003 (2003-10), VOLEK JEFF S ET AL: "Increasing fluid milk favorably affects bone mineral density responses to resistance training in adolescent boys." XP002315047, Database accession no. NLM14520257
- D3: DATABASE EMBASE [Online] ELSEVIER SCIENCE PUBLISHERS, AMSTERDAM, NL; 2000, GUEGUEN L: "Calcium balance: Requirements, intake and bioavailability" XP002315048, Database accession no. EMB-2000369954
- D4: DATABASE EMBASE [Online] ELSEVIER SCIENCE PUBLISHERS, AMSTERDAM, NL; 1 September 2003 (2003-09-01), SCHOLZ-AHRENS K E: "Nutrients of milk and their relevance for health" XP002315049, Database accession no. EMB-2003380690
- D5: EP-A2-1 252 824 (ABBOTT LABORATORIES) 30 October 2002 (2002-10-30)
- D6: US-A-5 709 888 (GIL ET AL) 20 January 1998 (1998-01-20)
- D7: DATABASE FSTA [Online] INTERNATIONAL FOOD INFORMATION SERVICE (IFIS), FRANKFURT-MAIN, DE; 1996, ANONYMOUS: "Betapol, a breakthrough in infant formula fats." XP002315600, Database accession no. 96-1-08-n0030
- D8: "Enzymotec launches InFat perfect fat for infant formulas" [Online] 4 July 2003 (2003-07-04), XP002315599, Retrieved from the Internet: <URL:www.foodingredientsfirst.com/newsmaker > [retrieved on 2005-01-27]

1 Amendments

1.1 The applicant filed amended claims.

The basis for "... does not cause loss (of energy intake by infants and children" (underline added) in claim 9 is not apparent from the application as originally filed. The current statement is broader than the disclosure "enhancement of energy intake

by infants and children" (p. 14 of description), because it now also comprises a 'neutral' (no loss, no gain) energy intake.

Present claim 9 does not fulfil the requirement of Art. 41(2) PCT.

1.2 Present product claim 10 is defined by reference to the use-type claim 1.It is not clear which use-related features are or are not part of the product claim 10 (clarity Art. 6 PCT). Product-type claims have to be defined by product features.

Product claim 1 should be written as independent claim, without the reference to another claim.

1.3 Present use-type claim 12 is defined by a lipid ingredient specified in use-type claim 1.

It is not clear how the use of a dietary ingredient for the preparation of food for infants or children is (or is not?) part of the use of a lipid ingredient as a carrier for dietary substances?

The requirements of Art. 6 PCT are not fulfilled for present claim 12.

Claim 12 should be written as independent claim, without reference to another claim.

- 2 Novelty (Art. 33(2) PCT)
- 2.1 Novelty in view of bovine milk for human consumption

Applicant's argumentation was viewed. The effect shown in Exhibit A (Jacobsen R., 2005), that additional dietary calcium intake can increase the fecal fat and energy excretion, is acknowledged.

However, there is a significant difference between the uptake of *additional* dietary calcium (which may react to form calcium fatty acid soaps), and calcium bound and generally protected (casein micelles) in bovine milk or bovine milk products.

Therefore the examiner follows the opinion stated in D3, that "saturated lipids [in

bovine milk] do not interfere with calcium absorption ...".

The examiner keeps the previously raised objection:

Bovine milk (incl. bovine milk fat) is traditionally used as dietary ingredient in the preparation of food or beverages for infants and children.

Bovine milk or other bovine milk fat containing products naturally help the mineral absorption of, for example, calcium (which is present in the milk) in calves, and if consumed by humans, in them as well.

The lipids in bovine milk or bovine milk products for human consumption can be considered to be a mimetic of human milk fat (see also point "clarity" below), also bovine milk fat comprises a large amount of MCT.

Bovine milk contains calcium, magnesium and other divalent ions. Bovine milk also contains milk proteins (whey protein), phospholipids and other components, which are very efficient emulsifiers (keeping the fat in the milk emulsified).

Furthermore, it is known that bovine milk consumption is a major source of calcium, and calcium is essential for bone mineralisation and bone health. Sufficient calcium is essential as prevention of osteoporosis (= "prevention of disorders associated with depletion of bone calcium") see, for example D1, D2, D3 or D4. Consequently bovine milk consumption (or related dairy products) is considered "useful" in the prevention of disorders associated with depletion of bone calcium and/or osteoporosis and/or bone formation.

Bovine milk consumption (or related milk products) by infants and children does not cause a loss of energy intake in them, at the contrary, bovine milk consumption supplies energy to them via fat, carbohydrates and protein.

Infant and children food products (such as cereals etc.) are often prepared by combination with (bovine) milk.

The present application does not meet the criteria of Article 33(1) PCT, because the subject-matter of claims 1-11 is not new in the sense of Article 33(2) PCT.

2.2 It is state of the art (often even required by law) that infant formula (= food article for infants) is enhanced in Vitamins, both fat- and water-soluble.It is the fat phase (dietary ingredient) of infant formula, which is regularly used as a carrier/solvent for the fat-soluble Vitamins added to infant formula.

Furthermore, most infant formula is based on vegetable or plant derived fat (which is one of the lipid sources in claim 1, to which claim 12 is related to).

The use of a lipid ingredient as defined in present claim 12 as a carrier for dietary supplements is not new over the prior art.

2.3 Novelty in view of D5

Note:

The applicant's argumentation was viewed: It is noted that present claim 1 is formulated "... said lipid is <u>selected from the group</u> ...", and that "oils mimicking the triglyceride composition of human mother's milk fat" is (only) one option among other alternatives, such as "vegetable- and plant derived ... oils", which is the option relevant in the comparison to prior art D5.

Document D5 (EP1252824) discloses a method for increasing bone minerali-zation and the related nutritional components (specifically fat and calcium). The nutritional infant formula (see D5, claim 9) consists of vegetable, plant oils and of MCT oil. Added emulsifiers (mono- and diglycerides) and calcium (via condensed skimmed milk and calcium carbonate) and other minerals are disclosed in example 1 of D5.

Obviously infant formula is given to infants to increase their energy uptake, via the absorption of its components (fat, carbohydrates, etc.).

The subject-matter of claims 1-11 is not new over D5.

2.4 Novelty in view of D6

Prior art D6 discloses a nutritional formula comprising minerals, such as calcium (from Ca-caseinate), maltodextrin (= "edible additive") and about 15% of a fat mixture based on milk fat (41% milk fat), see claim 19 and related claim 9 of D6. An objective of D6 is to provide a formula for adequate growth and development to nursing infants and to prevent and treat certain diseases in adults (see col. 9, lines 54 - 57). The fatty acids in the formula are similar to those in human milk (see col. 10, I. 1-4).

The subject-matter of claims 1-11 is not new over D6.

2.5 Novelty in view of D7

Prior at D7 presents "Betapol", a lipid for use in infant formulas (= food article for infants, see present claim 11). It has properties resembling the human milk fat. It provides better fatty acid (C16:0) and Calcium absorption. Improved calcium absorption is known to prevent osteoporosis (see, for example, D3 or D4)

Present claims 1,4,9-11 are not new over D7.

2.6 Novelty in view of D8

Document D8 was published on the Internet on July 4, 2003. It teaches that InFat (Enzymotec), as part of an infant formula (= food article for infants, see present claim 11), will increase baby's energy and calcium "intake". It is described how InFat is designed to have properties closely related to human milk fat: high level of palmitic acid in the beta position of the triglyceride. Improved calcium absorption is known to prevent osteoporosis (see, for example, D3 or D4).

Present claims 1,4,9-11 are not new over D8.

3 Inventive step (Art. 33(3) PCT)

Inventive step of the subject matter of claims 1 to 12 will be assessed (in a possible national examination phase) once the corresponding subject matter is presented in claims, which fulfil the requirement of Art. 33(2) PCT.

An argumentation based on the 'problem-solution' approach would be helpful.

4 Clarity

Claim 1 does not fulfil the requirements of Art. 6 PCT. The extend of the invention relative to the prior art, or possible future development is not clear because:

- 4.1 Claim 1 is defined by a lipid not inhibiting and/or enhancing mineral absorption and intake.
 - In order to tell whether something is enhanced or not a reference to compare it to is needed. This reference is not clear, it may be the dietary ingredient without the lipid, or with another lipid or something else).
- 4.2 Claim 1 is aiming at defining a claim by a "result-to-be-achieved": enhance mineral absorption and intake, rather than by defining the essential features of the invention necessary for achieving that result (see also, for example, Guidelines for examination in the EPO: part D, chapter III, point 4.7).
- 4.3 The expression "mimetic (of human mother's milk fat)" (see claim 1). A mimetic could be interpreted as any fat suitable to replace a function of human milk fat, or as a chemical copy of human milk fat, or any solution in-between. Consequently claim 1 does not fulfil the requirement of Art. 6 PCT.

4.4 The expression "associated with" (claim 5) is vague.

Yes, it is acknowledged, that the expression '(a medical status/illness is) associated with (a deficiency or other irregularity)' in used the medical field.

Still, the expression "associated with" is not clear and precise enough to define the extend of a patentable claim (Art. 6 PCT), because it can be interpreted in various different ways, such as "caused by", or "linked to" or "(usually) occurring together" or "believed to have an impact on" or in other ways.

5 Industrial applicability

Industrial applicability for claims 1-12 is acknowledged by their indicated use as dietary ingredients, supplement and/or food article.

In order to facilitate examination of conformity of any amendments (in a possible national examining phase) with the requirements of Art. 28 (2) and 41 (2) PCT respectively the corresponding national Articles, the applicant is requested to clearly identify all amendments, whether there are amendments by addition, replacement, combination (e.g. of claims) or deletion.

The applicant should indicate in detail the passages in the application as **originally** filed, on which these amendments are based on.



Claims:

- 1. Use of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption and/or enhances mineral absorption and intake and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions sn-1 and sn-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat in the preparation of a food article for infants and/or children.
- 2. The use of any one of claims 1, wherein said minerals are selected from the group consisting of calcium, magnesium, iron and other divalent minerals.
- 3. The use of any one of claims 1 to 2, further comprising at least one of edible additives, emulsifiers or carriers.
- 4. The use of any one of claims 1 to 3, wherein said food article enhances dietary calcium absorption.
- 5. The use of any one of claims 1 to 4, wherein said dietary ingredient or food article comprising the same is useful in the prevention and/or treatment of disorders associated with any one of depletion of bone calcium and bone density.
- 6. The use of claim 5, wherein said dietary ingredient or food article comprising the same is useful in the prevention and/or treatment of osteoporosis.





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- 7. The use of any one of claims 1 to 6, wherein said dietary ingredient or food article comprising the same is useful in the enhancement of bone formation and bone mass maximization.
 - 8. The use of claim 7, wherein said dietary ingredient or food article comprising the same is useful in the enhancement of bone formation in infants and young children.
 - 9. The use of any one of claims 1 to 5, wherein said dietary ingredient or food article comprising the same does not cause loss of energy intake by infants and children.
 - 10. A food article comprising the dietary ingredient as defined in claim 1.
 - 11. The food article of claim 10, wherein said food article may be selected from infant food, children food, bakery products, including bread, particularly biscuits and pastries, dairy products, including milk and dairy drinks, ice cream, cereal products, sauces, spreads, including margarine, oils and fats, soy products, meat products, fried food products, confectionery products, candy bars, candies and chocolates, snacks, drinks and shakes, instant drink products, prepared foods for infants and young children and for adults, including prepared cooked mashed vegetables and/or fruits and condiment products.
 - 12. Use of the lipid ingredient as defined in any one of claims 1 to 5 as a carrier for dietary supplements.



